



## About The 2010 Danes Gourmet Coffee® Home Barista Competition

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The Home Barista Competition is organised and conducted by Danes Gourmet Coffee (DGC) and is supported by its sponsors and industry partners to conduct heats. We are proud to be holding our final at the **Harbord Diggers Club, Saturday 18 September 2010**. The competition brings together the best Home baristi to compete for the DGC Home Barista Champion Title and Trip to Mountain Top Coffee Estate. **The competition is only open to competitors who have NOT been employed as a Barista.**

The vision of Danes Gourmet Coffee is to have the Grand Barista Championship continue as Australia's premier barista competition and to advance Australia as one of the top espresso nations in the world.

### Danes Gourmet Coffee Home Barista Competition 2010

- Heat 1:**                    Sunday 25 July 2010 – Danes Gourmet Coffee Stall  
Sydney Rocks Aroma Festival  
George Street, The Rocks  
**SYDNEY NSW 2000**
- Heat 2:**                    Saturday 28 August 2010  
Danes Gourmet Coffee Lovers  
Shop 1, 11-13 Oaks Avenue  
**DEE WHY NSW 2099**
- Heat 3:**                    Thursday 2 September 2010  
Swiss Deli  
Shop 17-18 Gordon Centre  
802-808 Pacific Highway  
**GORDON NSW 2072**
- Heat 4:**                    Saturday 4 September 2010  
Ground Zero  
Shop 2, 18 Sydney Road  
**MANLY NSW 2095**
- Heat 5:**                    Sunday 5 September 2010  
Cafe Bolle  
Shop 2, 9-17 Young Street  
**NEUTRAL BAY NSW 2089**
- Finals:**                    Saturday 18 September 2010  
Harbord Diggers Club  
Evans Street  
**FRESHWATER NSW 2096**

# The 2010 Home Barista Competition Rules and Regulations

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All participants must pay his/her own travel/accommodation and related expenses. The DHBC is open to competitors from all states in Australia. They must, however, cover their own travel and accommodation. The top 4 competitors will be notified that they have made it through to the final round by telephone on **Friday 10th September 2010**. The final will be held on **Sat 18<sup>th</sup> September 2010, Harbord Diggers Club, Evan Street, Freshwater**. Finalists are to arrive at **1pm** and their timeslots will be allocated on arrival.

## The Competition

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Each participant shall, during a period of not more than 5 minutes, produce:

- 2 x Black coffee – single shots only
- 2 x Milk coffee – single shots only

You will be assessed by Paul Jackson Director of Danes Gourmet Coffee.

**Time is taken from the moment the barista starts the timer. If the last beverage is served to the judges before the 5 minutes of presentation time are up, time will be stopped upon signal from the barista.**

**If the barista is not completely finished with the presentation within the 5 minute timeframe, he/she will be allowed to proceed, though marks will be deducted from the competitors' total score. If the barista exceeds 2 minutes overtime, he/she will be allowed to complete their presentation although they will be disqualified.**

**Points to be deducted from the total score when timeframe is exceeded:**

1-30 seconds overdue	5 points deducted
31-60 seconds overdue	10 points deducted
61-90 seconds overdue	15 points deducted
91-120 seconds overdue	20 points deducted
2 minutes +	The Home Barista is disqualified

**Two minutes over timeframe, the barista is disqualified.**

# Competition Procedure

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The competition will have 2 Domestic espresso machines, 2 grinders and Danes Gourmet Coffee will be provided. The machines will be given a station number, No1 or No2. All competitors are assigned a competition time and a station number. Each competition time is 13 minutes in length:

**5 minutes preparation time**  
**5 minutes competition time (judged)**  
**3 minutes clean up time**

The first competitor will start on the first machine and will be given a 5 minute preparation time. The Barista cannot exceed the 5 minutes of preparation time. If the judges are not ready to begin judging the performance period, the barista will be asked to step back from their machine after completion of the 5 minute preparation time and kindly wait until the judges are ready. When both barista and judge are ready, the MC will announce the start, the barista will begin the stopwatch and the 5 minute presentation period begins. When the first barista starts their performance, the second competitor starts their preparation time on the second machine. When the first barista gives the signal that his/her presentation is over, the clock will stop and the timekeeper will inform the judges if the 5 minutes performance time has been exceeded. The second barista will have to be ready to start their 5 minutes of performance. When the second barista begins their competition time, the first barista will start on the 3 minute clean up time (see Competition Flow – below).

**Note:** Preparation time of 5 minutes will include carrying supplies on to stage and on to set up area. The presentation table can be set in this time. Competitors are encouraged to calibrate their grinders and practice pulling shots. Coffee pucks/cakes can be left in the portafilters until, the start of the 5 minute competition time.

## Competition Flow

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**EVALUATION WILL BE GIVEN ONLY FOR THE COMPETITION PERFORMANCE AND NOT DURING PREPARATION AND CLEAN UP TIMES.**

<b>Machine No.1</b>		<b>Machine No.2</b>	
Start		Start	
<b>1<sup>st</sup> Barista</b>	5 min preparation 5 min presentation 3 min clean up	<b>2<sup>nd</sup> Barista</b>	5 min preparation 5 min presentation 3 min clean up
<b>3<sup>rd</sup> Barista</b>	5 min preparation 5 min presentation 3 min clean up	<b>4<sup>th</sup> Barista</b>	5 min preparation 5 min presentation 3 min clean up

Milk will be available at the stage and provided by the organisers and their sponsors Riverina Milk and Fontera brands. The competitor must use the espresso machine supplied by the organisers at the scene. The competitor will not be allowed to modify the espresso machines internally or externally including steam wand tips and portafilters. Danes Gourmet Coffee will supply the following equipment:

- Cups
  - 2 x 180ml ceramic cups
  - 2 x ceramic demitasse cups
- Saucers x 4
- Spoons x 4
- Water glasses x 4
- Table cloth
- Napkins
- Cleaning cloths
- Tamper
- Danes Dosing Tool
- Milk jugs
  - 1 x 400ml
  - 1 x 600ml
- Milk product – Riverina Milk
- Grinder
- Knock tube – for coffee pucks

Each competitor will be equipped with a microphone however the competitor will only be broadcast during his/her presentation. The competitor will be asked questions throughout the presentation by the MC or Paul Jackson.

## Judging Criteria

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The competitors will be judged by the following criteria in all rounds. Questions regarding elements of the competition should be made prior to the competition. Judging sheets are made available for your review for specific mark allocation.

<b>Taste Evaluation</b>	Marks will be given for the taste of the individual beverage based style of beverage. Emphasis will be given on the harmony between complexity, balance, acidity, body, flavour, aromatic impression and aftertaste.
<b>Beverage Presentation</b>	Marks will be given based on the visual presentation of the beverages.
<b>Barista Technique</b>	Marks will be given based upon the competitor's technique at the machine. This implies the use of the machine and the grinder including such matters as neatness, cleanliness and working within the 5 minute timeframe.
<b>Service to Judge</b>	Milk and Black coffees can be served as they are completed.

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# Definitions

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## Beverages:

### Black Coffees

- Extracted from a double basket
- One single shot of black coffee per cup
- No less than 15ml of emulsion
- Served in a warm ceramic demitasse cup
- Served with a spoon, napkin and water

### Milk Coffees

- A single black coffee base with prepared milk.
- Any size
- Milk to be flush with rim of vessel
- Served in any warm cup/glass
- Served **without** garnish such as chocolate
- Milk temperature no more than 60°C
- Served with a spoon, napkin and water

Thank you for your interest and participation in the 2010 Danes Gourmet Coffee Home Barista Competition.

